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The Delphion Integrated ViewGet Now: PDF | [File History](#) | [Other choices](#)Tools: Add to Work File: [Create new Work F](#)View: Jump to: [Top](#) Go to: [Derwent](#)[Email](#)**>Title: JP01132337A2: FLAVOR COMPOSITION**

Derwent Title: Hard boiled candy compsn. - flavoured with corn mint oil, eugenol or clove oil, cardamom and menthol [\[Derwent Record\]](#)

Country: JP Japan

Kind: A

Inventor: BARCELON SHIRLEY ANN;
HUSSEIN MAMOUN M;
ABBAZIA LEONARD P;
GRAFF ALLAN H;

Assignee: WARNER LAMBERT CO
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Published / Filed: 1989-05-24 / 1988-10-21

Application Number: JP1988000264243

IPC Code: Advanced: [A23G 3/00](#);
Core: more...
IPC-7: [A23G 3/00](#);

Priority Number: 1987-10-22 [US1987000112313](#)

Abstract: PURPOSE: To give a specified flavor perception by mixing an effective amt. of a hard candy base and an effective amt. of flavor blend prepared by compounding corn mint oil and eugenol in a specified ratio.

CONSTITUTION: A flavor blend is prepared by mixing 20 to 94.9wt.% corn mint oil, 5 to 40wt.% eugenol, 0.1 to 3.0wt.% cardamom and 40 to 75wt.% menthol. An effective amt. of a hard candy base and an effective amt. of the flavor blend are mixed to prepare a flavor compsn. The amt. of the candy base is preferably 94 to 98wt.% in the flavor compsn., and the amt. of the flavor blend is preferably 0.1 to 0.3wt.%. The candy base may be sugarless or contain sugar.

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Other Abstract Info: None

